

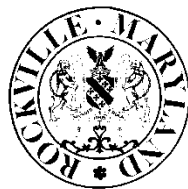
City of Rockville

FOG Prevention Best Management Practices (BMPs)

***** Please post this document in the manager's office *****

The best way to manage FOG is to keep it out of the plumbing system in the first place. The following are ways to reduce the amount of FOG entering the sewer system:

- Scrape pots and pans into the trash prior to washing
- Do not pour, scrape, or otherwise dispose of fats, oils, or grease into the sink or drains
- Collect fryer oil and store in barrels for recycling (see grease hauler list for ways to dispose of this waste)
- Dump mop water only to drains connected to your grease treatment system
- Use absorbents to soak up spills containing fats, oils, and grease (FOG)
- Use strainers in sinks and floor drains to prevent solid material from entering the sewer
- Post "NO GREASE" signs near sinks and drains
- Provide your employees with the proper equipment for cleaning your grease interceptor
- Wastewater generated from duct/range filter cleaning must be routed through the grease treatment system
- Train all kitchen staff in best management practices for grease disposal and the impacts of grease accumulation in the sewer
- Provide regular refresher training/discussion for proper disposal of fats, oils, and grease for all employees
- Inspect grease abatement devices/interceptors after pumping to ensure adequate cleaning was performed



For more information, please contact the Environmental Management Division 240-314-8870